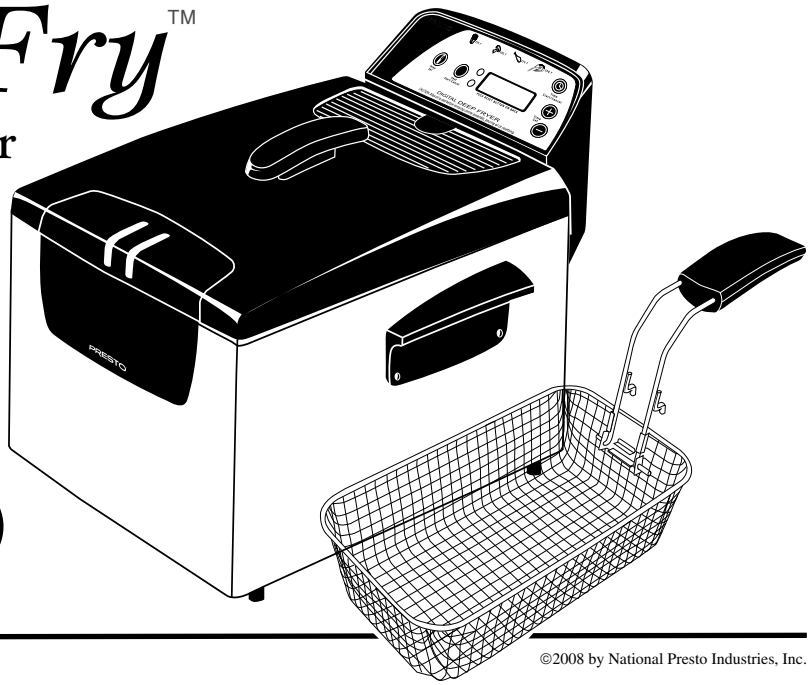
PRESTO®

# *Digital ProFry*™

## immersion element deep fryer

- Professional-style fryer in a convenient at-home size.
- Immersion element for fast heating, frying, and steaming.
- Digital control and display for easy selection of frying temperature and cooking time.
- Big 9-cup food capacity.



*Visit us on the web at www.GoPresto.com*

©2008 by National Presto Industries, Inc.

# INSTRUCTIONS

This is a UL Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

## IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions on page 3.
4. To protect against electrical shock or burns, do not immerse control unit, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Always attach magnetic plug end to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet and then from appliance.
8. Unplug cord from outlet and appliance when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use a cracked removable pot or a basket having a loose or weakened handle.
12. Always insert the control assembly in the removable pot before plugging the unit into the wall outlet. Allow unit to cool completely before removing the control assembly.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner or in a heated oven.
16. It is recommended that this fryer not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, always use handles on base and use extreme caution.
17. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

### *IMPORTANT CORD AND PLUG INFORMATION*

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD**.

Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

## Before First Use

Become familiar with the various parts of the deep fryer (Fig. A1) and read the instructions carefully.

Remove all packing material and disassemble unit for cleaning. Take the fry/steam basket out of the unit. Remove the cord assembly from the basket and set aside. Then, lift the control assembly out of the unit. Wipe the control assembly (control unit with heating element) with a damp cloth. Never immerse the control assembly, cord, or plug in water. Lift the removable pot out of the base and wash the pot, fry/steam basket, and fryer cover in dishwasher or in warm, sudsy water. Rinse and dry thoroughly.

### Reset Button

The deep fryer is equipped with a sensor which will automatically shut the unit off if it is overheated. Overheating can occur if the unit is heated without oil or water or with insufficient oil or water. It can also occur if using solid fat or older oil that has become thick. If overheating occurs, the deep fryer will beep continuously. In addition, the words "UNPLUG" and "PUSH" will alternately flash in the display panel and the red and green signal lights will flash. To reset the fryer for cooking, see page 11.

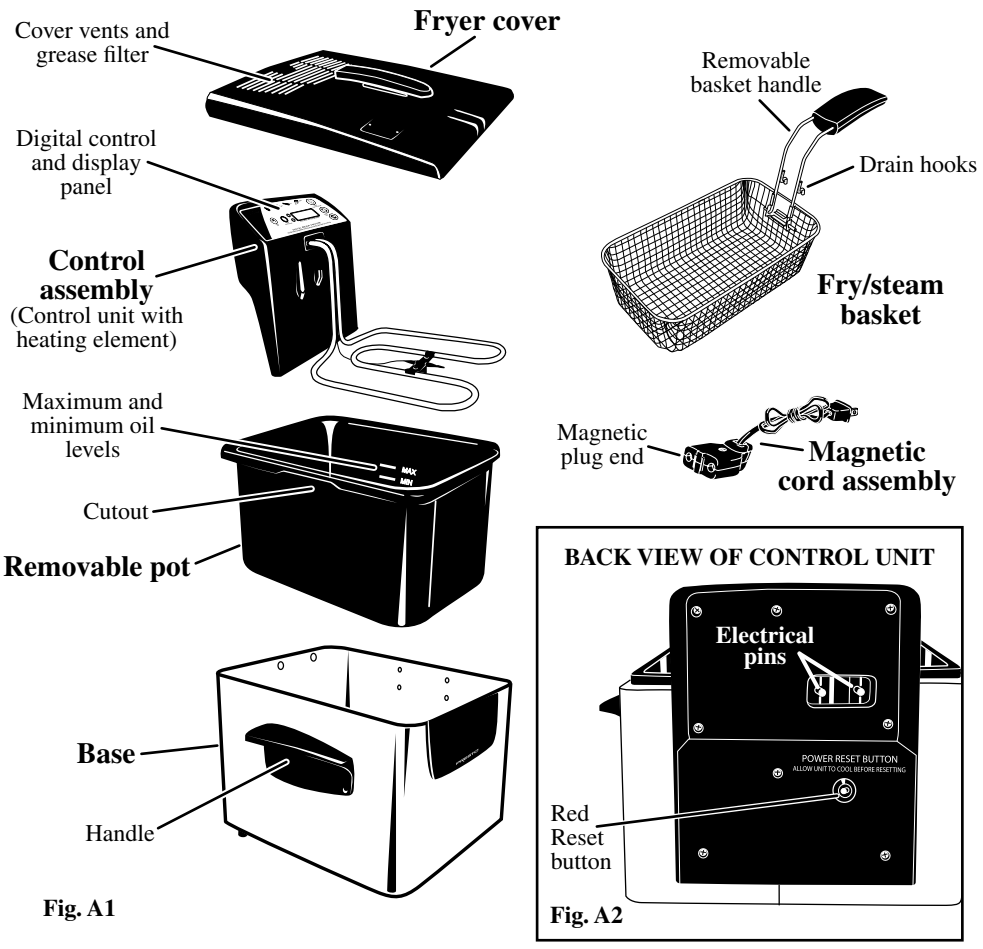



**Fig. A1**

**Fig. A2**

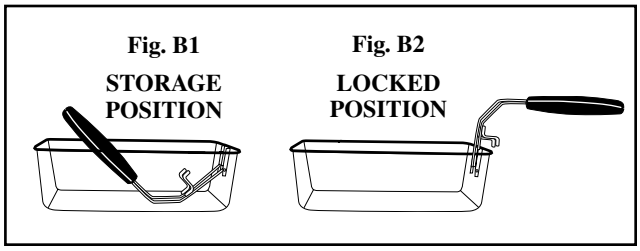
## Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- Close supervision is necessary when any appliance is used by or near children. Hot oil can cause serious and painful burns.
- To avoid the risk of electrocution or severe disfiguring electrical burns, do not let children handle or put electrical cords or plugs in their mouths.
- To avoid the risk of electrocution or electrical burns, do not let the control unit, cord, or plug come in contact with water or other liquid.
- Never use the deep fryer without the removable pot.
- Before adding oil to the deep fryer, make sure all parts are completely dry.
- Never use the deep fryer without oil or with insufficient oil. Also, never exceed the maximum fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the removable pot (Fig. A1).

- Use only a good, reliable standard brand of cooking oil for deep frying. Deep frying foods in olive oil is not recommended because it has a lower smoking temperature.
- **Do not use solid fat (shortening, butter, margarine, lard).** Solid fat will not melt uniformly and will cause severe smoking. It may also cause the unit to overheat resulting in the reset button tripping. In addition, solid fat will solidify once it has cooled making it very difficult to remove or insert the control assembly.
- Before deep frying, remove ice crystals and excess moisture from food by blotting with toweling—moist foods cause excess foaming and/or spattering and may cause oil to overflow. Do not add wet food to cooking oil. Even small amounts of moisture may cause the oil to spatter, foam, and/or overflow.
- Do not use cover while frying french fries and other high moisture foods.
- Always unplug cord from wall outlet and then from deep fryer when unit is not in use.
- Always allow fryer to cool completely before removing any parts, before removing oil, and before cleaning.

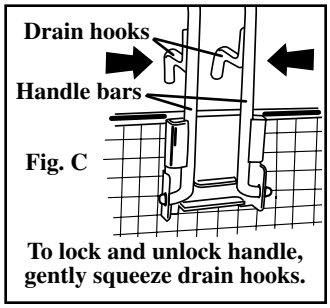
## Basket Handle Assembly/Storage

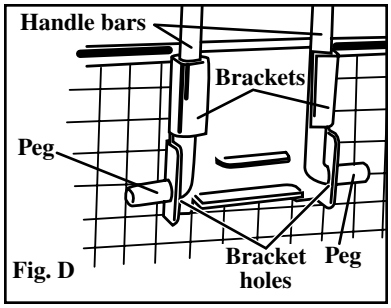
Your fryer will be shipped with the basket handle in the storage position (Fig. B1). When ready to use the basket, simply lift the handle out of the basket. Then, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fit the handle bars in the brackets (Fig. D). The handle is now in the locked position (Fig. B2).




Caution: To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. D).

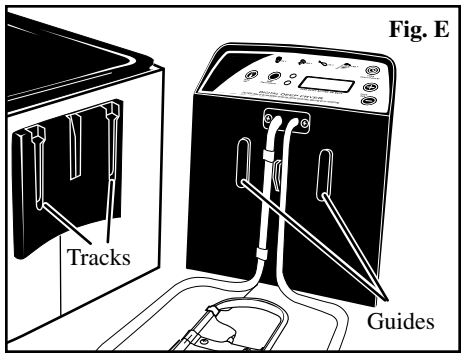
To unlock the basket handle for storage, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fold the handle into the basket.



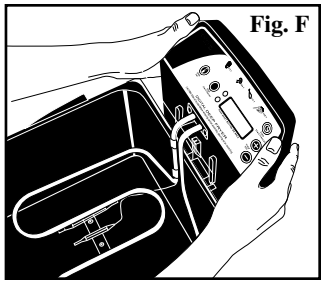




## How To Use For Frying

1. Position base on a clean, dry, level, stable, and heat-resistant surface in center of countertop. Always use the handles on the base when lifting or moving the appliance. Never lift or move appliance using control assembly.
2. Place removable pot in base.
3. Attach the control assembly to the base by aligning the two guides on the front of the control unit with the two tracks on the back of the base (Fig. E). Slide the control assembly down (Fig. F) as far as it goes making sure both guides are in the tracks. **Note: The appliance will only operate when both guides are properly positioned in the tracks.**




4. Fill removable pot with cooking oil up to the MAX level marking (approximately 4½ quarts), which is located on the inside of the removable pot (Fig. A1, page 2). The amount of oil must always be between the MIN and MAX level markings inside the removable pot (Fig. A1). Never exceed the MAX level mark.
5. Place the cover on the deep fryer.
6. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins located on the back of the control unit (Fig. A2, page 2). The plug can be attached in either direction.

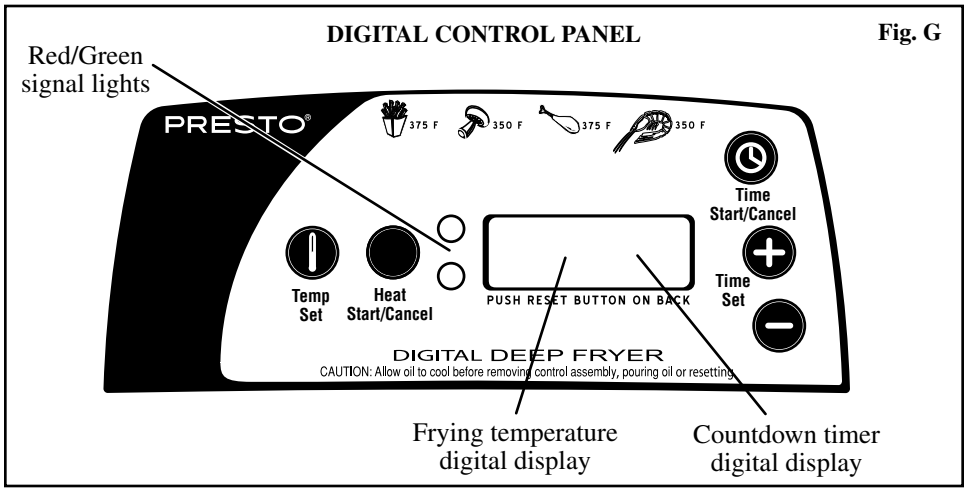



**Important: The magnetic cord was designed to detach easily from the fryer. As a result, if it is bumped or touched during use it could possibly detach causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.**

7. Plug cord into a 120 volt wall outlet. The unit will beep two times when you plug it in.

**Always make sure fryer and cord are out of reach of children.**

8. Press the Temp Set button on the control panel (Fig. G) to set the desired temperature. The temperature range for this deep fryer is 300˚ to 375˚. Each time you press the Temp Set button, the temperature will increase by 25˚. The recommended setting for most frying is 375˚; therefore, to set the fryer to 375˚, press the Temp Set button four times. (See page 6 for proper cooking temperatures.)




9. Press the Heat Start/Cancel button on the control panel (Fig. G) to start heating the oil. (The unit will beep once whenever the Heat Start/Cancel button is pressed.) The red signal light will come on, indicating that the unit is heating. (Preheat time is approximately 15 to 17 minutes.)
10. While oil is heating:
    A. Prepare food for cooking, making sure to remove excess moisture from food by blotting with toweling—moist foods cause excess foaming, spattering, and/or overflow.
    B. Assemble basket handle for frying, see page 3.

       To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. C and D, page 3).
    C. Place basket on countertop and fill basket up to ⅔ full with food.

    **Note:** The black cover vents may expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.
11. When the selected temperature is reached, the red light will go out, the green light will come on, and the unit will beep five times. The unit is now ready to cook food.
12. Set the timer by pressing the "**+**" or "**–**" buttons on the control panel (Fig. G). Holding down either of these buttons will increase or decrease the display time rapidly. The timer can be set for 1 to 30 minutes. Refer to page 6 for recommended times.

    Note: The timer works independent from the unit; it does not turn on or off power to the heating element.
13. Remove cover.
14. Attach the filled fry basket to the removable pot using the drain hooks. Position cover over basket so that the cover vents are on the opposite side of the basket handle. Now start the timer by pressing the Time Start/Cancel button on the control panel (Fig. G). The unit will beep once and the display will begin to count down. You will notice the second digits as well as the minutes digits will now be displayed.
15. Lift up slightly on the basket handle to disengage the drain hooks. Then slowly lower the filled basket into the preheated oil until the bottom of the basket rests on top of the heating element. **If frying french fries or other high moisture foods, immediately remove cover after lowering basket into oil.**

    Note: For crisper foods, fry without the cover.

    **Warning: To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.**

    **It is normal for steam to escape from the cover vents during frying. To prevent steam burns, keep hands and face away from the vents.**
16. When frying time has elapsed, the unit will start beeping. The timer will immediately begin to count up to show how much time has elapsed since the timer sounded. Press the Time Start/Cancel button to stop the beeping and count-up time and reset to zero.
17. Check that the food is golden brown. If additional cooking time is needed, set the timer for additional time.
18. Once the food is golden brown, lift the basket and hook it onto the fryer rim to allow oil to drain from food.
19. Empty the food onto absorbent paper. Season to taste.

20. If frying additional food, repeat steps 10C through 19. If red signal light is on, allow oil to reheat until red signal light goes out and green light comes on.
21. When frying is completed, press the Heat Start/Cancel button and unplug cord from wall outlet and then from deep fryer. Allow oil and fryer to cool completely before removing control assembly and before cleaning.

## Helpful Hints for Deep Frying

✤ When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.

✤ Fry foods of equal size and thickness as they will fry more evenly and at the same speed.

✤ Do not fill the basket more than ⅔ full. If too much food is fried at the same time, the food will not get crisp.

✤ For crisper foods, fry without the cover.

✤ Before deep frying, always remove excess moisture or ice crystals from food by blotting with toweling. Moist foods may cause excess foaming, spattering, and crackling.

✤ For breading or coating foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.

✤ Use only metal cooking utensils in the fryer as plastic or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.

✤ At any time during the preheat cycle or when cooking, the temperature setting can be adjusted by simply pressing the Temp Set button to the desired temperature.

✤ Foods that are battered may stick to the basket; therefore, you may wish to fry these types of foods without the basket. Coated or breaded foods can be fried with or without the basket. When using the fryer without the basket, a slotted metal scoop may be used to add and/or remove foods.

✤ Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for approximately 30 seconds.

✤ After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated residue.

✤ The number of times the cooking oil can be reused will depend on the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently.

✤ The longer oil is heated, the more rapidly it deteriorates. Avoid preheating longer than necessary and turn off the fryer once the last batch of food has been removed.

✤ To prolong the useful life of oil, store it in an airtight container in a cool, dark area or in the refrigerator.

✤ It is time to replace the cooking oil if any of the following occur:

The oil is dark in color.

The oil has an unpleasant odor.

The oil smokes when it is heated.

The oil foams excessively during frying.

## Frying Timetable

Do not use cover while frying french fries and other high moisture foods. For crisper foods, fry without the cover.

The following times are approximate and based on the maximum recommended amounts of food. Fill the basket no more than 2⁄3 full.

| FOOD | AMOUNT | TEMPERATURE | TIME |
|---|---|---|---|
| **Cheese** | | | |
| Frozen, nuggets | 9 cups | 375˚ | 2 to 3 minutes |
| **Chicken** | | | |
| Frozen, nuggets | 9 cups | 375˚ | 3 to 5 minutes |
| Raw, serving size pieces, battered | 4 to 5 pieces | 375˚ | 13 to 18 minutes |
| **Donuts*** **(Fry donuts without basket)** | 3 to 4 | 375˚ | 2 to 3 minutes |
| **Egg Rolls** | | | |
| Frozen | 3 to 4 | 375˚ | 5 to 6 minutes |
| **Fish** | | | |
| Frozen, battered | 3 to 4 pieces | 375˚ | 7 to 8 minutes |
| Raw, battered | 3 to 4 pieces | 350˚ | 3 to 4 minutes |
| **Onion rings** | | | |
| Frozen, battered | 9 cups | 375˚ | 4 to 5 minutes |
| Raw, battered* | 3 to 4 large pieces | 375˚ | 1½ to 2½ minutes |
| **Potatoes** | | | |
| Frozen french fries | 9 cups | 375˚ | 10 to 12 minutes |
| Raw fries (see below) | 9 cups | 375˚ | 3 to 4 minutes |
| | | 375˚ | 10 to 12 minutes |
| **Shrimp** | | | |
| Frozen, battered | 9 cups | 375˚ | 5 to 7 minutes |
| Raw, battered | 9 cups | 375˚ | 3 to 5 minutes |
| **Vegetables,** | | | |
| Raw, battered* | 5 to 6 pieces | 350˚ | 1 to 3 minutes |

*These foods are best when fried in small quantities

## Recipes

### *Raw French Fries* *(Double Fry Method)*

Cut medium potatoes, peeled if desired, into ¼ to ½ inch thick strips. Place into large bowl and cover with cold water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels. Fry at 375˚ for 3 to 4 minutes until fries are cooked through but not browned. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 375˚ for 10 to 12 minutes or until golden brown.

### *Crispy Coating*

**½ cup milk** **Flour**
**1 egg, beaten** **Salt and Pepper**

Beat milk and egg together. Combine flour and seasonings. Dip food into milk-egg mixture, then coat in seasoned flour. Fry food according to timetable above.

## *Beer Batter*

**1½ cups flour**
**1½ cups beer**

Thoroughly combine flour and beer in a large bowl. Cover and allow the batter to sit at room temperature for 3 hours or longer. Dip food in batter and fry according to timetable on page 6. If desired, you may fry beer battered foods without the fry basket.

## *Milk Batter*

**1 cup flour**
**1½ teaspoons baking powder**
**½ teaspoon salt**
**2 eggs, beaten**
**½ cup milk**

Sift together flour, baking powder, and salt. Add eggs and milk. Stir batter until smooth. If a thinner batter is desired, add more milk. Dip food in batter and fry according to timetable on page 6. If desired, you may fry milk battered foods without the fry basket.

## *Apple Pie Fritters*

**1 cup all-purpose flour**
**2 tablespoons sugar**
**1½ teaspoons baking powder**
**¼ teaspoon salt**
**⅔ cup milk, minus 1 tablespoon**
**1 tablespoon brandy**
**1 egg yolk**
**1 tablespoon butter, melted**
**½ tablespoon ground cinnamon**
**4 tablespoons sugar**
**4-5 apples, peeled, cored, sliced ¼ inch thick**
**2 teaspoons ground nutmeg**
**2 egg whites**

In medium bowl, mix flour, sugar, baking powder, and salt. In a second bowl, whisk milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside.

Mix cinnamon and sugar. Sprinkle over both sides of apple slices, saving remainder to dust over finished fritters. Sprinkle slices lightly with nutmeg. In clean bowl, beat egg whites until stiff, but not dry. Fold into reserved butter.

Dip several apple slices into batter to coat evenly, letting excess drip off. Carefully place 1 to 2 slices at a time into preheated oil. Deep fry at 375˚ for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

## *Jalapeño Kickers*

**12 fresh jalapeño peppers**
**OR 1 (3½-ounce) can jalapeño peppers**
**Cream Cheese**
**½ cup flour**
**1 egg**
**½ cup milk**
**2 tablespoons bread crumbs**
**¼ teaspoon onion salt**
**⅛ teaspoon garlic salt**
**¼ teaspoon vegetable oil**
**¼ cup flour**
**1 teaspoon sugar**

**Caution:** Wear plastic gloves when working with peppers. Do not touch eye area.

To prepare fresh jalapeño peppers: rinse, cut in half lengthwise, remove seeds and stems, place in boiling water and remove after 2 minutes; drain well. To prepare canned jalapeño peppers: drain, cut in half lengthwise, and remove seeds and stems.

Fill each pepper half with cream cheese until slightly rounded. Place ½ cup flour in separate bowl, set aside. In a second bowl, beat egg with milk. In a third bowl, prepare breading by combining bread crumbs, onion salt, garlic salt, and oil. Stir in flour and sugar until mixed thoroughly. Roll each pepper in flour, dip in egg mixture, and then cover with breading. For a heavier breading, dip in egg mixture again and cover with breading a second time. Gently set aside until ready to deep fry.

Deep fry at 375˚ approximately 1 to 2 minutes or until golden brown. (Tip: Remove immediately if cream cheese filling appears through the coating.) Place fried peppers on paper toweling. Serve warm. If desired, serve with salsa.

VARIATIONS: Substitute shredded cheddar cheese in place of cream cheese filling. Pack firmly. **Or** substitute a mixture of cream cheese and shredded cheddar cheese in place of cream cheese filling.

## *Quesadilla Crispers*

- **¼ pound fresh sausage (chorizo, Italian, etc.)**
- **1 cup refried beans**
- **¼ cup finely chopped onion**
- **¼ cup diced canned green chilies, drained**
- **¼ pound jalapeño jack cheese, shredded (1-cup)**
- **8 (7-inch) flour tortillas**
- **1 tablespoon flour**
- **2 tablespoons cold water**

Cook sausage until done, breaking it up as it cooks. Combine sausage, beans, onion, chilies, and cheese.

*Makes about 1½ cups.*

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in center. Brush edges with mixture of flour and water. Fold in half and press to seal; keep covered as you work. Continue until all are made.

*Makes 32.*

Let stand 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time at 375˚ for 2 minutes. Drain on paper towels.

Alternate method: Cut tortillas into 8 pieces. Fry in hot oil. Heat bean dip and serve with fried chips.

## *Crab Fritters*

- **½ green pepper, finely chopped (about ⅓ cup)**
- **1 garlic clove, minced**
- **3 tablespoons minced parsley**
- **2 tablespoons butter**
- **2 tablespoons olive oil**
- **½ cup flour**
- **½ cup milk**
- **6 ounces frozen or canned crab meat**
- **1 teaspoon sherry**
- **1 teaspoon paprika**
- **¼ teaspoon cayenne pepper**
- **1 egg, beaten with 1 teaspoon water**
- **Flour**
- **Dry bread crumbs**

In saucepan, cook green pepper, garlic, and parsley in butter and olive oil until tender. Stir in flour. Add milk, stirring constantly, until mixture thickens. Shred crab meat, removing cartilage. Add crab, sherry, paprika, and cayenne pepper to milk mixture. Chill for 2 hours. Shape into 1-inch balls using a 1-tablespoon scoop. Roll in flour, then dip in egg and water mixture. Roll in crumbs. Refrigerate until time to serve. Deep fry 3 or 4 at a time at 375˚, turning once, until desired brownness is reached. Remove from oil and drain on absorbent paper. Repeat until all are fried.

*Makes about 1½ dozen.*

## *Batter Fried Oriental Dinner*

- **1 egg**
- **¾ cup ice water**
- **1 cup all-purpose flour**
- **2 to 3 tablespoons Chinese Seasoning Mix**
- **2 turkey, pork, or beef cutlets OR 10 cleaned and shelled green shrimp**
- **Salt and pepper**
- **12 to 16 assorted mushrooms, pepper strips, pea pods, or squash slices**
- **1 tablespoon flour**
- **2 cups cooked rice**

Beat together egg, ice water, flour, and seasoning; mix until smooth. Add an ice cube or two to keep mixture cool. Sprinkle meat with salt and pepper and cut into thin strips. Select an assortment of vegetables. Dip meat and vegetables into batter a few at a time. Deep fry at 375˚ for 2 to 4 minutes or until golden brown. To serve, arrange an assortment of vegetables and meat on plate with a scoop of rice. If desired, serve with Mahogany Dip (see page 9) and soy sauce.

*Makes 2 servings.*

### *Mahogany Dip*

**1 8-ounce can jellied cranberry sauce**
**¼ cup orange marmalade**
**1 tablespoon soy sauce**
**1 tablespoon wine vinegar**
**½ teaspoon dry mustard**
**Sprinkle of dried red pepper flakes**

Combine all ingredients in a small saucepan. Heat, stirring, until cranberry sauce and marmalade are melted. Serve warm or cold.

*Makes about 1 cup*

## How To Use For Steaming and Boiling

1. Follow steps 1 through 3 on page 3.

   Note: To avoid steam damage to cabinets when using the steaming and boiling function, position the deep fryer so that it is not directly under cabinets.

2. **For boiling,** fill removable pot with water up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 4½ quarts of water for boiling. Never exceed the MAX level mark.

   **For steaming,** fill removable pot with water up to the MIN level marking, which is located on the inside of the removable pot (Fig. A1, page 2). Your fryer will need approximately 4 quarts of water for steaming. Do not use less than the minimum.

3. Place the cover on the deep fryer.

4. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins located on the back of the control unit (Fig. A2, page 2). The plug can be attached in either direction.

   **Important: The magnetic cord was designed to detach easily from the fryer. As a result, if it is bumped or touched during use it could possibly detach causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.**

5. Plug cord into a 120 volt wall outlet. The unit will beep two times when you plug it in.

   **Always make sure fryer and cord are out of reach of children.**

6. Press the Temp Set button on the control panel (Fig. G, page 4) and set the temperature to 300˚.

7. Press the Heat Start/Cancel button on the control panel (Fig. G, page 4) to start heating the water. (The unit will beep once whenever the Heat Start/Cancel button is pressed.) The red signal light will come on, indicating that the unit is heating.

8. While water is heating:

   A. Prepare food for cooking

   B. Assemble basket handle for cooking, see page 3.

      To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. C and D, page 3).

   C. Place basket on countertop and fill basket up to ⅔ full with food. **Do not exceed 2½ pounds of food.**

   **Note:** The black cover vents may expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.

9. Once the water begins to boil (approximately 9 to 15 minutes), the unit is ready to cook food.

10. Set the timer by pressing the "**+**" or "**–**" buttons on the control panel (Fig. G, page 4). Holding down either of these buttons will increase or decrease the display time rapidly. The timer can be set for 1 to 30 minutes. Refer to chart on page 10 for recommended cooking times.

    Note: The timer works independent from the unit; it does not turn on or off power to the heating element.

11. Remove cover.

12. Attach the filled basket to the removable pot using the drain hooks. Position cover over basket so that the cover vents are on the opposite side of the basket handle.

**If steaming,** leave basket hooked on removable pot.

**If boiling,** lift up slightly on the basket handle to disengage the drain hooks. Then lower the filled basket into the water until the bottom of the basket rests on top of the heating element.

13. Now start the timer by pressing the Time Start/Cancel button on the control panel (Fig. G, page 4). The unit will beep once and the display will begin to count down. You will notice the second digits as well as the minutes digits will now be displayed.

    **It is normal for steam to escape from the cover vents during cooking. To prevent steam burns, keep hands and face away from the vents.**

14. When cooking time has elapsed, the unit will start beeping. The timer will immediately begin to count up to show how much time has elapsed since the timer sounded. Press the Time Start/Cancel button to stop the beeping and count-up time and reset to zero.
15. Remove cover from fryer and remove basket if the food was steamed. If food was boiled, lift the basket and hook it onto the fryer rim to allow food to drain.
16. Empty the food into a serving bowl. Season to taste.
17. When cooking is completed, press the Heat Start/Cancel button and unplug cord from wall outlet and then from deep fryer. Allow fryer to cool completely before removing control assembly and before cleaning.

## Steaming and Boiling Chart

| VEGETABLE | Approximate Steaming and Boiling Time |
|---|---|
| *** Asparagus** | |
| Thin spears | 3-4 minutes |
| Thick spears | 4-5 minutes |
| *** Beans** | |
| Whole or 1-inch pieces | 7-8 minutes |
| *** Broccoli** | |
| Spears or Florets | 5-7 minutes |
| *** Brussels Sprouts** | |
| 1 to 1½-inch diameter | 9-11 minutes |
| *** Cabbage**, 2-inch wedge | 15-20 minutes |
| *** Carrots** | |
| Whole | 18-22 minutes |
| ¼-inch slices | 6-7 minutes |
| Baby-cut | 11-14 minutes |
| *** Cauliflower** | |
| Whole head | 18-20 minutes |
| Florets | 7-9 minutes |
| **Corn-on-the-cob** | 10-15 minutes |
| **Potatoes**, white | |
| Small (1 to 2 ounces each) whole or | |
| Medium, quartered | 13-15 minutes |
| **Potatoes**, sweet, 1-inch slices | 17-19 minutes |
| *** Rutabaga**, ½-inch cubes | 15-20 minutes |
| *** Turnips**, ½-inch cubes | 15-20 minutes |
| **SHRIMP** | |
| Fresh | 4-5 minutes |
| Frozen | 5-7 minutes |
| **CRAB LEGS** | |
| Fresh | 5-7 minutes |
| Frozen | 7-9 minutes |

*Steaming is recommended to minimize nutrient loss.

***Note: It is recommended that you NOT use this fryer to boil pasta as the pasta may fall through the basket openings and stick to the heating element.***

## Care and Cleaning

1. After unit and oil have cooled completely, carefully lift control assembly out of fryer and wipe with a damp cloth to clean. Never immerse the control assembly in water or wash in a dishwasher.
2. Then, holding the cutouts on the sides of the removable pot (see Fig. A1, page 2), carefully lift the pot out of the deep fryer.

   If you plan to reuse the cooking oil, it is recommended that you strain the oil to remove any food particles. Then store the oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.

3. Wash the removable pot, fry/steam basket, fryer cover, and base in dishwasher or in warm, sudsy water.

   Do not use steel wool scouring pads or abrasive kitchen cleaners on the removable pot, cover, or base and do not use bleaching agents to clean the fry/steam basket.

   If desired, the basket handle may be removed for cleaning. Squeeze the drain hooks and fold the handle into the basket until the handle bars are out of the brackets. Continue squeezing to remove both pegs from the bracket holes. After cleaning, reattach handle making sure both pegs are in the bracket holes and the handle bars are in the brackets (see Fig. D, page 3). Fold handle into basket for storage (see Fig. B1, page 3).

   Note: Your fryer has a grease filter in the cover. The filter does not need replacing.

4. Before reassembling unit, be sure all parts are completely dry.
5. Always check the magnetic plug before use to assure metal items have not become attached to the magnet.
6. Periodically check the screws on the base handles and feet to be sure they are tight. Retighten, if necessary, with a standard #2 Phillips head screwdriver.
   CAUTION: Overtightening can result in stripping of screws or cracking of handles and feet.

## Questions and Answers

***What does it mean when the words* UNPLUG *and* PUSH *alternately flash in the display panel and the unit keeps beeping?***

The deep fryer has been overheated. The deep fryer is equipped with a sensor which will alert you if the unit has overheated. Overheating occurs if the unit is heated without oil or water or with insufficient oil or water. Older oil that has become thick and solid fats may not conduct heat well and may also cause the sensor to trip. When the sensor trips, the following will occur:

1. The deep fryer will beep continuously.
2. The words **Unplug** and **Push** will alternately flash in the display panel.
3. The red and green signal lights will flash.
4. The unit will stop heating.

Whenever the unit has overheated, you will need to reset the fryer for cooking.

***TO RESET THE FRYER:***

1. Unplug the unit and allow the unit to cool.
2. Correct the cause of overheating; for example, make sure there is sufficient oil or water in the fryer, or if the oil is old, replace the oil with fresh oil.
3. After the unit has cooled, use the tip of a pen and push the red POWER RESET BUTTON on the back of the control unit (Fig. A2, page 2). The unit will not operate until it is reset.
4. Plug the unit back in and reset the temperature and heat up cycle as described in steps 7 thru 9 on pages 3 and 4.

***What if the letters "err" start flashing in the display panel and the unit keeps beeping?***

This lets you know that the temperature sensing device has become damaged or is defective. The unit will be inoperable; you should unplug the unit and contact our Consumer Service Department weekdays 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or contact us at our website **www.GoPresto.com**.

***Sometimes my deep fryer fails to preheat or the cooking process stops. Why?***

If your fryer does not preheat or if cooking stops, check the following:

1. Check cord assembly to assure magnetic plug is attached to the appliance and the cord is plugged into the wall outlet.
2. Check to see that both guides on the front of the control unit are properly positioned in the tracks on the back of the base (see Fig. E and Fig. F, page 3).
3. The reset button may have tripped and has not been reset; see the information above regarding resetting the fryer.

## Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write: NATIONAL PRESTO INDUSTRIES, INC.**
  **Consumer Service Department**
  **3925 North Hastings Way, Eau Claire, WI 54703-3703**

When contacting the Consumer Service Department, please indicate the model number and the 4 digit date code for the deep fryer. These numbers can be found on the back of the control assembly.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

**CANTON SALES AND STORAGE COMPANY**
**Presto Factory Service Department**

555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

### PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

**NATIONAL PRESTO INDUSTRIES, INC.**
**Eau Claire, WI 54703-3703**

U.S. Pat. Nos. 6,527,570 and 6,719,576 Form 72-811B